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SCHOOL LUNCH RECIPES USE SURPLUS FARM CROPS

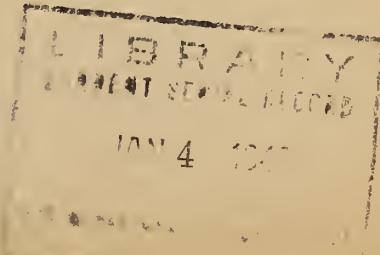
As part of its program for the utilization of farm crops that from time to time exceed the normal demand, the U. S. Department of Agriculture prepares and issues large-quantity recipes for school lunch programs. Under this plan the Department will distribute to any school the products it buys under its Price Support Program. The recipes are designed to help school lunch cooks in using these products to best advantage.

Food specialists of the Department's Bureau of Human Nutrition and Home Economics develop the new recipes in a laboratory set up and equipped as a school lunch kitchen at the Agricultural Research Center, Beltsville, Md. As recipes are worked out, the dishes are judged by a taste testing panel of specialists. The cost of each portion is calculated to make sure it will fall well within school budgets. Recipes that pass laboratory tests are tried out by school cooks in selected schools. The response of pupils and teachers is the final test of each recipe.

Among the recipes recently released from the Beltsville laboratory is one for making a prune spice cake, an economical dessert this year because of the large prune crop.

The following pictures show the development of the recipe for prune spice cake.

(OVER)



(EDITORS AND WRITERS: You may obtain 8x10 glossy prints of any of the pictures here shown free on request to Press Service, Office of Information, U. S. Department of Agriculture, Washington 25, D.C.)

Food Specialist Vera Brastow of the Bureau of Human Nutrition and Home Economics shows the steps in working out a recipe for prune spice cake in the laboratory set up for the development of large-quantity recipes at the Agricultural Research Administration, Beltsville, Md.

- (1) She places dried whole egg in a mixing bowl
- (2) Reconstitutes it by adding water and beating the mixture
- (3) Adds the reconstituted egg to a mixture of creamed fat and sugar in the bowl of a power mixer
- (4) Adds cooked, pitted, ground prunes to the mixture
- (5) Adds the sifted dry ingredients alternately with sour milk
- (6) Weighs the batter into a pan, using 7 pounds, 6 ounces, which is right for a 50-portion cake
- (7) And puts the cake into the oven.
- (8) She cuts the prune cake
- (9) And tastes it. "Very Good" is her verdict.